

# CULINARY ARTS AND CUISINE (CUIS)

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## CUIS 1121 Credits: 0

### **Cake Making And Decorating 1 Total Hours: 15**

Learn the fundamentals of cake decorating including decorating tools and techniques. Develop skills in making different types of meringues and tasty fillings using seasonal ingredients and complementary flavours. Tuition fee includes GST, cost of supplies and ingredients. (15 hours)

## CUIS 1137 Credits: 0

### **Cake Making and Decorating 2 Total Hours: 15**

Work with rolled fondant and mousse cakes in this intermediate level course. Learn fondant and gumpaste decorating techniques such as flower making, borders, and crimping as well as how to level, dowel and assemble multi-tiered cakes. Tuition fee includes GST, cost of supplies and ingredients. (15 hours)

## CUIS 1249 Credits: 0

### **Introduction to French Pastry Total Hours: 15**

In a world of ever changing trends, pastry is a craft of highly artistic skills. During this hands-on pastry course, you will learn on how to make tapas style and plated desserts, blending French skills and new world flavors into old world classics.

## CUIS 1250 Credits: 0

### **Introduction to Chocolate Total Hours: 21**

Introduction to Chocolate is an exciting new course for those wanting to learn a broad range of foundational skills. Discover how to temper chocolate using both traditional and modern techniques. You will create individually moulded and hand-dipped chocolates, chocolate truffles, and ganache pralines in an assortment of flavours, textures, and finishes.

## CUIS 1510 Credits: 0

### **Professional Cook 1 Challenge Total Hours: 6.25**

ITA Cook Trade practical assessment. This is a 6.25 hour cooking exam. Successful results are required, in combination with a successful ITA written exam, in order to progress to the next level of apprenticeship This practical exam is open to cook apprentices who completed their training on the job and VCC sponsored apprentices who were unsuccessful in passing a previous attempt. Letter of approval from the ITA required. VCC sponsored apprentices will only require a letter approval from the Department. \*\*\*All fees reflect domestic fees, International students will be assessed an International fee.

## CUIS 1520 Credits: 0

### **Professional Cook 2 Challenge Total Hours: 6.25**

ITA Cook Trade practical assessment. This is a 6.25 hour cooking exam. Successful results are required, in combination with a successful ITA written exam, in order to progress to the next level of apprenticeship This practical exam is open to cook apprentices who completed their training on the job and VCC sponsored apprentices who were unsuccessful in passing a previous attempt. Letter of approval from the ITA required. VCC sponsored apprentices will only require a letter approval from the Department. \*\*\*All fees reflect domestic fees, International students will be assessed an International fee.

## CUIS 1530 Credits: 0

### **Cook Red Seal Challenge Total Hours: 6**

ITA Cook Trade practical assessment. This is a 6.25 hour cooking exam. Successful results are required, in combination with a successful ITA written exam, in order to to achieve Red Seal status. This practical exam is open to cook apprentices who completed their training on the job and VCC sponsored apprentices who were unsuccessful in passing a previous attempt. Letter of approval from the ITA required. \*\*\*All fees reflect domestic fees, International students will be assessed an International fee.